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ELECTRIC COUNTERTOP CHARBROILERS

TECC 4224 / TECC 4236

Free-Standing, Floor Model

INSTALLATION - OPERATION - MAINTENANCE



MODEL TECC4236



Middleby Philippines Corporation

113 Technology Ave., Laguna Technopark Inc., Binan, Laguna, Philippines 4024

Phone (632) 5208170 - Fax (632) 5208191 - www.middleby.com

MANUAL TECC105-TECC4224-4236

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



This symbol warns of immediate hazards that will result in severe injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.



This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

 **WARNING**
FIRE HAZARD
FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Keep area around appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

 **WARNING**

Asphyxiation can result from improper ventilation. Do not obstruct the flow of combustion and ventilation air to and from your cooking equipment.

NOTICE

Be sure this Operator's Manual and important papers are given to the proper authority to retain for future reference.

ELECTRIC COUNTERTOP CHARBROILER

Congratulations! You have purchased one of the finest pieces of commercial cooking equipment on the market.

You will find that your new equipment, like all Toastmaster equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of toastmaster equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance you will experience years of reliable, trouble-free operation. **For best results, read this manual carefully.**

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas an/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, write to:

MIDDLEBY COOKING SYSTEM

113 Technology Ave., Laguna Technopark, Biñan
Laguna, Philippines, 4024 * Tel. Nos. (632) 520-8170 to 79 Fax No.: (632) 520-8191

INSTALLATION

T-Line Char-Broilers are built in both 24" and 36" widths. These units should require limited servicing if properly maintained by the customer.

The T-Line equipment is designed for installation as individual units, or can be installed in any number and combination to give a customer designed appearance.

A. INSTALLATION INSTRUCTIONS

1. Models 4224 and 4236

Use the following procedure for permanent installation of the units:

- a. Refer to dimensional drawings for position of knockout (s). Refer to wiring diagram for connecting unit to power supply.
- b. This unit is not fused internally and consequently must be connected to a fused Equipped to a suitable disconnect as may be required by the local electrical code. Ground the unit body to a good electric ground such as water pipe or grounded supply conduit.
- c. Extend conduit (flexible or rigid) and supply lines to knockout(s) provided at the rear of the unit. Be sure to use wire capable of carrying voltage and connected load shown on the serial plate of the unit.
- d. Connect power supply wires to terminal block provided. See dimensional drawings for knockout locations.
- e. Be sure disconnect switch is in OFF position before connecting load wires to the fused switch box.
- f. Test all connections for tightness before replacing access cover and closing the switch box
- g. Check that all thermostats are at the OFF position.
- h. Place disconnect switch in ON position, energizing the unit. Set thermostats to 300 F Let a few drops of water fall on each section to assure it's operating.
- i. The unit is now ready for operation.

OPERATION

B. OPERATION INFORMATION

Although specifications, engineering planning and manufacturing facilities have provided for safety and trouble-free operation, only proper operation and maintenance will assure personnel safety and long life of the equipment.

1. The following is a list of precautions for operators of this equipment:

- a. Keep the exterior body and area around the equipment clean of splashed grease and other foreign matter.
- b. Turn all controls to the OFF position when equipment is not in use.
- c. DO NOT leave equipment in operation without an attendant.
- d. Schedule periodic inspection of the electrical system.
- e. **THIS IS HIGH VOLTAGE EQUIPMENT, DO NOT ATTEMPT TO SERVICE ELECTRICAL DEVICES BEFORE OPENING THE MAIN DISCONNECT SWITCH.**
- f. Empty and clean the grease pan (s) frequently. Always maintain at least a ¼" water level in the grease pan (s) during operation.
- g. Do not raise temperature settings while food is being cooked. If a higher setting is required, wait until food is removed and preheat to a higher temperature before reloading the broiler.
- h. Do not operate the broiler at any time with parts missing. Always have the complete assembly properly clean and in place before using.

2. The following list explains areas controlled by a thermostat.

- a. Model 4224 has one thermostat, it regulates the temperature of the entire meat rack surface.
- b. Model 4236 have two thermostats. The left thermostat controls the left 18" of the grid width, the right thermostat controls the right 12" of the grid width.
- c. Adjacent to each thermostat is an amber signal light indicating when the heating elements are energized. The signal will glow on the off during operation, indicating the desired temperature is being maintained.

C. OPERATING INSTRUCTIONS

1. Seasoning

Before using broiler for the first time, remove the rust preventive compound that was applied at the factory on the grids by washing with hot water and soap, rinse with clear water and wipe dry.

Locate clean grids properly on the broiler and preheat to 400 F, or medium setting, spread a light film of unsalted cooking oil or fat over the cooking surface with a cloth. Allow the broiler to stand this way for two minutes, wipe surface clean, apply another film of light oil or fat and wipe off.

NOTE: Unless the product being cooked contains sufficient fat, such as bacon or sausage, the grids must be greased before each cooking operation. Grids must also be seasoned after each thorough cleaning.

2. Preheating

To preheat the broiler, turn controls to maximum setting and allow to operate for 15 minutes or until signal light goes off, whichever is first. Set controls to desired cooking temperature and proceed with broiling far to suggested cooking guide for control setting and cooking time.

To use the accessory griddle on the broiler, following the preheating instructions above except allow 15 additional minutes for the griddle to saturate with heat after the controls have been reduced to griddling temperature.

3. Cleaning

It's very important that all operating parts are kept clean for best cooking results and also for long life of the equipment. Clean grids, drip pans and accessory griddle with hot water and soap, rinse and wipe dry. Replace grid on broiler and re-season before storing when not used.

Clean the exterior of the broiler with hot water and soap, rinse with clear water, dry and polish with a soft cloth. Avoid using abrasives to prevent scratching of finish. If abrasives are necessary to remove baked on food particles, rub in the direction of the grain to avoid scratching.

COOKING GUIDE FOR TOASTMASTER CHARBROILERS

FOOD	CONTROL SETTING	TIME IN MINUTES	ADVANCE PREPARATIONS
Canadian Bacon	400°F	2 TO 3	Slice (not too far in advance as meat will darken) Split edges to prevent curling.
Hamburger & Cheeseburger	550°F	2 TO 4	Prepare recipe, from patties separate w/waxed paper.
Corned Beef Patties	550°F	2 TO 4	Remove from can and cut into 3/8" slices.
Sausage Patties	550°F	3 TO 4	From patties, separate with waxed paper & refrigerate.
Sausage Links	550°F	3	Refrigerate for best results.
Minute Steaks	550°F	2 TO 3	
Club Steaks	700°F	4 TO 7	
Ham Steaks	600°F	6 TO 7	
Beef Tenderloin	600°F	5 TO 7	
Boiled Ham	550°F	2	
New York Strip Steaks	700°F	5 TO 10	

D. SERVICE INSTRUCTIONS MODELS 4224 & 4236

1. Thermostat Calibration

Before attempting calibration of the thermostat, make sure customer hasn't allowed a build-up of material or carbonization on the grids and elements. This failure on the customer's part will cause improper heat transfer, making it seem as though a thermostat failure exists.

In order to perform a thermostat calibration proceed as follow:

- a. Place pyrometer thermocouple on cast iron grid.
- b. Mold a piece of wet asbestos over thermocouple.
- c. Hold thermocouple and asbestos in place with a weight.
- d. Turn thermostat to 450°F.
- e. Let thermocouple cycle at least twice so that temperature will stabilize.
- f. Calibration thermostat, If necessary by:
 1. Remove control knob.
 2. Insert small thin edge screwdriver into thermostat shaft and engage the calibration screw.
 3. To decrease temperature, turn screw clockwise; to increase temperature, turn screw counterclockwise.
 4. Repeat calibration procedure until a 450°F 10°F reading is obtained
 5. If necessary, instruct customer in the proper care of the meat rack and element cleaning to assure proper heat transfer.

2. Thermostat Replacement

- a. Disconnect power supply.
- b. Remove grease drawer.
- c. Remove control knob.
- d. Gain access to bottom of unit.
- e. Remove bottom cover of case.
- f. Mark and disconnect wire leads to thermostat.
- g. Remove two screws holding thermostat to mounting cup.
- h. Reverse procedure to install new thermostat.
- i. Check for shorts before re-energizing unit.

2. Element Replacement

- a. Disconnect power supply.
- b. Remove top cover from back of unit.
- c. Remove thermostat bulb from support assembly and place to the side.
- d. Remove thermostat bulb support assembly.
- e. Remove upper back case plate.
- f. Mark and disconnect wires leading to elements
- g. Remove insulation from around element terminals.
- h. Remove nut tube adaptor assembly.
- i. Remove heating unit and support frame assembly from unit by removing the screws holding same to element support bracket assemblies.
- j. Remove element retainers holding elements to support frame.
- k. Remove heating unit (element).
- l. Reverse procedure to reinstall new element.
- m. Check for shorts before re-energizing unit.

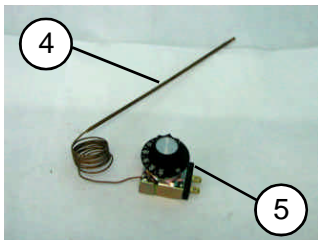
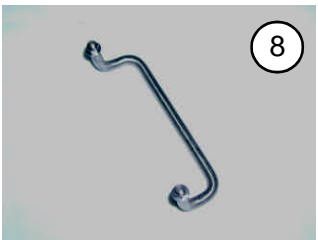
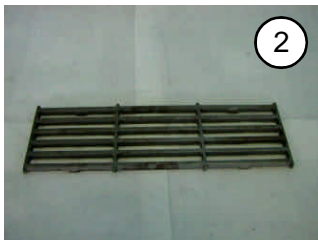
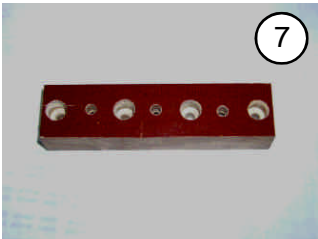
4. Signals Light Replacement

- a. Disconnect power supply.
- b. Remove grease drawer.
- c. Gain access to bottom of unit, and remove the bottom case cover.
- d. Mark and disconnect wire leads to signal light.
- e. Push signal light out through the front of the unit by depressing retain clips holding signals light to case.
- f. Reverse procedure to install new signal light.
- g. Check for shorts before re-energizing unit.

5. Contactor Servicing

- a. Disconnect power supply.
- b. Remove grease drawer.
- c. Gain access to bottom of unit.
- d. Remove bottom cover of case.
- e. Check contactor, if necessary, to replace Proceed as follows:
 1. Mark and disconnect wire leads to contactor.
 2. Remove contactor.
 3. Reverse procedure to reinstall new contactor.
 4. Check for short before re-energizing unit.

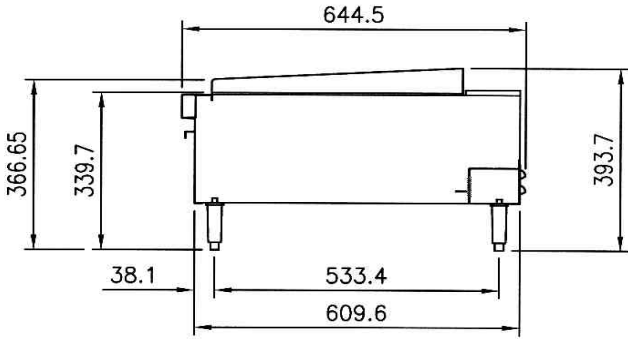
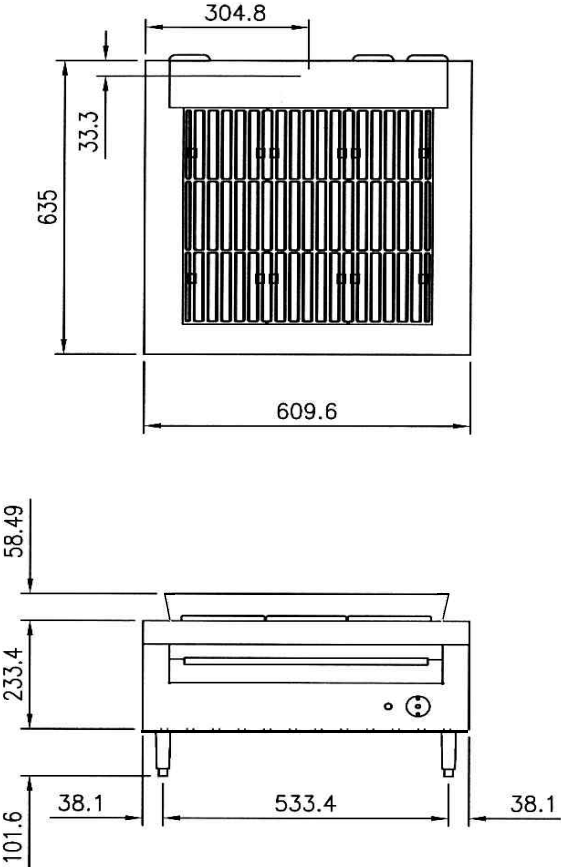
PARTS LIST TECC4224 / TECC 4236



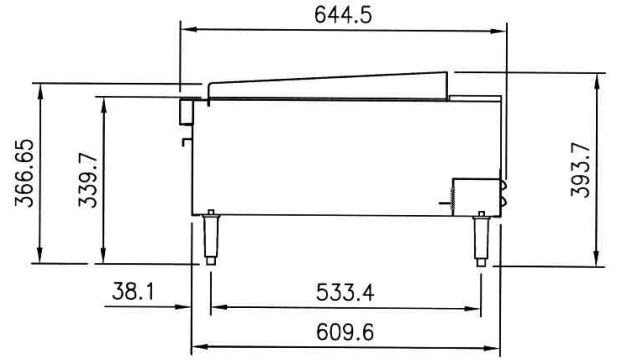
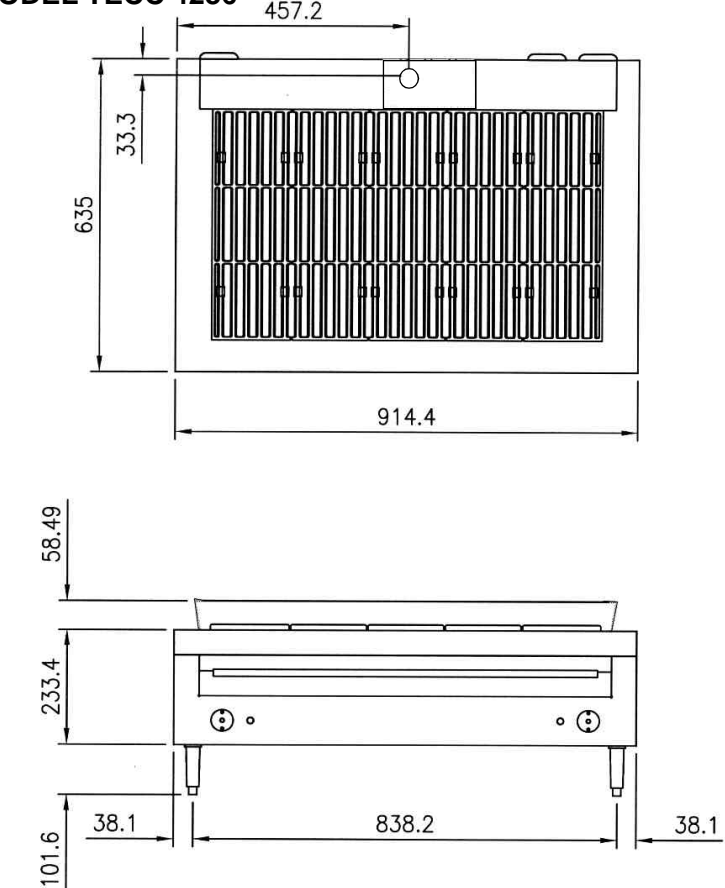
PARTS LIST TECC4224 / TECC 4236

Key	Part Number	QUANTITY		Description
		24	36	
1	T4224B8705	3	5	TUBULAR HEATER 240V 2700W
2	1952232	3	5	MEAT RACK C'BRLER ELECT.
3	T3024A8706	1	2	CONTACTOR 3P 30A 208/240
4	T3004257	1	2	THERM GRIDDLE 150-450F
5	TA710E8745	1	2	KNOB TSTAT 300F/700F
6	1000719	1		WIRE SET CB 24
	1000690		1	WIRE SET CB 36
7	1000705	1	1	BLOCK,TERM BLK-RAW
8	1850152	1	2	KNOB GUARD 130X68X8DIA
9	1000106	1	2	LIGHT PILOT 1/3 250 AMBER
10	1800196	1		POLYPANEL CB 24
	1800197		1	POLYPANEL CB 36
11	S1172857	1	1	LEGS SET OF 4/CMS,2001

MODEL TECC 4224



MODEL TECC 4236



ELECTRIC COUNTERTOP CHARBROILER MODEL TECC 4224 / TECC 4236

A product with the Toastmaster name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact a Toastmaster Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number. Serial number, and type of your unit.



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